



FAQs

40th Annual Military Culinary Arts Competitive Training Event

Q1: Have the 2015 Competition Rules been approved?

A1: The 2015 rules have been approved by the American Culinary Federation

Q2: When will the 2015 Rules be published and posted?

A2: The rules will receive Joint Culinary Center of Excellence final approval once the legal review is complete. Upon completion they will be posted.

Q3: What is maximum team size for the 2015 Military Culinary Arts Competitive Training Event (MCACTE)?

A3: Upon final approval the maximum team size will be 13, including the Team Manager.

Q4: Will ice carving return to this year's MCACTE?

A4: Yes, upon final approval of the rules ice carving will return.

Q5: What is the deadline for packet submission to Fort Lee?

A5: Upon final approval of the rules, the packet deadline will be 30 January 2015.

Q6: For Category W-3; what are the sizes of the round tables that are used for the hot food kitchen competition?

A6: The tables planned size is 72" in diameter, but the size is subject to change.

Q7: Will the student Team be using two stoves or just one. If they are only using one can they bring in two burner units to use?

A7: Teams will have a four burner stove and be allowed to bring in two (2) portable butane burners only (this is not required, but an option), the burners will not be provided by Fort Lee. NO induction burners, sous vide cooking or immersion circulators will be allowed.

Q8: If any of my student team wants to compete in an individual competition during the show, does it need to be student level only? If they compete in a professional category during the show, will they be disqualified from the student team?

A8: Student chefs should compete in Student Categories.

Q9: What is the cooking platform for category W-3?

A9: The cooking platform will be the Mobile Kitchen Trailer (MKT) with Modern Burner Units (MBU)

Q10: Armed Forces Student Chef of the Year (SK): Does the Chef competing in this category be allowed to have an apprentice?

A10: No apprentice is allowed.

Q11: Will operational rations be used for category W-3?

A11: No. Teams should refer to annex C of the rules and also annex H the rations list

Q12: What are the plate and bowl size for category W3?



A12: Plates are 10.5" (7" plating area); Bowls are 9" (5" plating area);



Q13: Are competitors allowed to bring in their own stocks for F1?

A13: NOTHING can be brought in for F/1 NO exceptions!

Q14: Will Fort Lee order items not on the protein list?

A14: No. Event costs continue to rise and our new fiscal environment will not allow purchases that do not have an impact on everyday operations in our various facilities and locations.

Q15: Will the knowledge exam and bowl be held during the 2015 MCACTE?

A15: Yes. Please refer to annex C in the rules and also view the rules on the JCCoE webpage.

Q16: When will the awards ceremony be held?

A16: Upon final approval the 40th annual MCACTE awards ceremony will be held at 1000 13 March 2015.